

SUNDAY LUNCH MENU

Our Sunday lunch menu is served from 12pm to 3pm

Starters

Seasonal soup option - 7

Duck liver parfait, cranberry walnut
and raisin bread - 8

Smoked ChalkStream trout, buckwheat blinis
horseradish crème fraîche - 8.5

Home cured Coppa ham, leaves, truffle honey,
shaved parmesan - 9

Mains

Sunday lunch sharing platter for 2
A selection from all of our individual roasts
including our 24 hour slow braised
lamb shoulder - priced at £25 per person
(subject to change and availability)

Free-range chicken breast, maple gravy, roasted
parsnip, sourdough bread sauce - 18

Slow roast sirloin of West Country beef
- cooked medium rare, star anise
and honey braised carrot - 20

Roast boned and rolled pork belly, our own
black pudding, spiced apple puree - 18

Fish special

Please ask a member of staff for availability

All roasts are served with duck fat potatoes,
seasonal veg and real gravy

3 Courses - 30

2 Courses - 25

Children's roast - 10

Desserts

Chocolate delice - 7

Caramel glaze, vanilla panna cotta

Sticky date & 'little pod' vanilla pudding - 7

Salted caramel sauce, maple
& walnut ice cream

Caramelised white chocolate brûlée - 7

Raspberry sorbet

Rum Baba - 7

Spiced pineapple, Two Drifters rum,
chantilly cream

*Additional cheese course - 12
(perfect to share)*

